

# the barn at wick farm

## Wine List

Our list is not overly long, but in conjunction with our supplier, we have taken care to choose interesting, distinctive & delightful wines from around the world, all of which have been tasted & enjoyed by ourselves, & we hope that you will also enjoy. All prices on our Wine List are based on orders received before your Wedding and are inclusive of VAT.

## White Wine

**El Molturo, Sauvignon Blanc Airen (Spain) £15.00**

Light and straightforward, with an up-front nose of citrus fruit, tinged with a subtle leafy character. Crisp and dry on the palate, with plenty of refreshing acidity.

**Big Bombora Chardonnay (Australia) £15.50**

Pale straw yellow with youthful green hues. A nose of citrus fruits & ripe apples, with underlying notes of vanilla. Crisp lemon & lime on the palate, served up with a rounded & buttery feel.

**L'abeille Picpoul De Pinet (South of France) £17.00**

Light lemon-green in colour, this crisp and youthful white wine full of fresh citrus fruit flavours, accented with subtle hints of fennel, green pepper and lime zest.

**Vina Carrasco Sauvignon Blanc (Chile) £16.00**

Thoroughly citrusy on the nose, with fresh lime and lemon forming the aromatic backdrop. More citrus on the palate, accompanied by a riper hint of pineapple, and mouth watering acidity.

**Alfredini Garganega Pinot Grigio, Veneto (Italy) £15.50**

Light in colour, refreshing, & crisp with aromas of limes, grapefruits & lemons making this well balanced wine very easy to drink.

**Fathom's Sauvignon Blanc (New Zealand) £18.50**

Typical of Kiwi Sauvignon, the bouquet springs from the glass, offering plumes of citrus, green grass and elderflower. The palate is a burst of crisp grapefruit & gooseberry flavours.

**Baron de Baussac Viognier PGI Pays d'Oc (France) £17.50**

Fresh and dry with aromas of apricots and white peach, hints of elderflower and fresh pineapple. A refreshingly crisp acidity draws it all together beautifully

**El Cante Albarino, Ria Baixas (Spain) £18.00**

A light, fresh and youthful wine, with a zesty and well defined citrus backbone, overlaid with subtle hints of stone fruits and nectar. Crisp and refreshing, yet rounded and enduring on the finish

**Saint Clair Pioneer Block Sauvignon Blanc, Marlborough (NZ) £25.00**

An almost otherworldly intensity of fruit, with pungent aromas of gooseberry and passionfruit, with a steely dryness, herbaceous characters, underlying minerality and a long, lingering finish.

**Chablis, Cape St Martin (France) £21.00**

Pale golden colour and a youthful citrus nose with spring blossom nuances. The palate is fresh and harmonious, with nicely focused fruit characters and a lingering stony texture on the finish.

## Red Wine

<b>El Molturo, Tempranillo Garnacha (Spain)</b>	<b>£15.00</b>
Classic Tempranillo notes of dark cherry and blackcurrant are lifted by a hint of dried flowers and sweet spice. Superbly balanced, the fruits of the forest flavours are perfectly complemented by soft tannins.	
<b>Montepulciano d'Abruzzo, Grifone (Italy)</b>	<b>£16.50</b>
This is a good quality, medium bodied wine with lots of red cherry fruit & soft supple tannins.	
<b>Big Bombora Shiraz (Australia)</b>	<b>£15.50</b>
A medium weight red, with a pleasing balance between ripe fruit & savoury, earthy notes on the nose. The palate is succulent & mouth-filling, with lashings of red berry & brambles.	
<b>Vina Carrasso Merlot (Chile)</b>	<b>£15.50</b>
Aromas of ripe plum and strawberries, with faint notes of tomato leaf and sage. The palate has a thick and jammy feel with soft mature tannins and a rounded easy style.	
<b>Mont St Jean Corbieres (South of France)</b>	<b>£16.50</b>
Showing notes of damsons and blackberries on the nose, with subtle hints of garrigue herbs, which can carry through on the palate. Full and fruity with rounded tannins adding a supporting structure.	
<b>Marques De Postulado Rioja (Spain)</b>	<b>£17.50</b>
A deep bright red cherry colour with persistent aromas of ripe fruit and berries. Long and lingering with great harmony and a wonderful aftertaste.	
<b>Claro Reserva Pinot Noir (Chile)</b>	<b>£18.00</b>
A richly fruity Pinot Noir, full of ripe strawberry and redcurrant flavours, supported by subtle notes of dried mixed herbs and woodsmoke. Medium weight, with soft and pliant tannins.	
<b>Riscos Malbec (Chile)</b>	<b>£17.00</b>
Deep ruby coloured with smokey black fruits of cassis, blackberry and spice. The concentration of the wine performs well above its price point with soft tannins and a long finish.	
<b>Saint Clair Pioneer Block Pinot Noir, Marlborough (NZ)</b>	<b>£26.50</b>
Bright ruby in colour, aromas of raspberry and plum are complemented by a touch of spice. A luscious and soft palate with flavours of redcurrant, cherries and an added warmth from ageing in oak barrels.	
<b>Châteauneuf-du-Pape Capoulieres (France)</b>	<b>£25.00</b>
With typical Chateauneuf power, the wine delivers a fresh and spicy nose of red cherry Embellished with notes of sage and wild thyme. The palate is equally powerful, with Sinuous tannins and huge length.	

## Rosé

**Marques Calado Rose (Spain) £15.00**

An intense pink wine with plenty of juicy berry fruit. Strawberry and Raspberry flavours are complimented by a creamy texture & crisp, refreshing acidity.

**Le Bois des Violettes Rose, Pays d'Oc (France) £16.00**

A light and pale rose from vineyards located between the villages of Cruzy and Argeliers in the Languedoc. Made primarily from Cinsault, with just a dash of Muscat in the blend. Bright and crisp, with very subtle strawberry fruit and a refreshing dryness. The small proportion of Muscat adds a dash of juicy grapeyness.

## Sparkling Wine

**Cava Calamino (Spain) £17.50**

Fresh and Harmonious displaying plenty of apple & toast flavours. Yet intensely dry & mouth-watering.

**House Prosecco (Italy) £19.50**

Delicate & aromatic with a light body & fine bubbles, this wine carries lots of fresh peach, pear, apricot & apple with a revitalising finish.

**House Rose Prosecco (Italy) £18.50**

An elegant and intense bouquet, dry and soft and with fresh peach and red berry flavours on the palate and a round and full-bodied structure.

## Champagne

**Taittinger Brut NV £37.50**

From Champagne's oldest cellars, this Champagne has peach & acacia notes on the nose, a citrus-fresh yet delicately honeyed palette and a beautiful & elegant finish.

**Taittinger Prestige Rose Brut NV £46.00**

A blend of various Champagne wines from several harvests, with a delightful pink hue in colour and fresh red berries on the nose. It is well balanced with an elegant mousse & red fruits on the palette.

**Mineral Water (Tarka) 75cl £2.50**

Tarka mineral water in still and sparkling.

## Corkage (inc. VAT)

We offer the opportunity for you to supply your own wines up until the service of coffee, for which we charge a corkage rate on a per person basis depending on numbers:

- 40+ Guests @£10.90 per person
- 60+ Guests @£9.80 per person
- 80+ Guests @£9.20 per person
- 100+ Guests @£8.50 per person
- 120+ Guests @£7.90 per person

If you would prefer, you are welcome to pay a per bottle corkage rate of £9.20 per bottle (75cl) consumed.

**Please note only Still & Sparkling Wines may be supplied by yourselves for consumption at Wick Farm**